

Alto-Shaam®  
MINI CATALOG



ALTO-SHAAM.



## THE COMPANY

Headquartered in Menomonee Falls, WI, USA for more than half a century, Alto-Shaam has been a recognized leader and innovator in the global commercial foodservice equipment industry. With a core business in primary cooking equipment, Alto-Shaam is also the industry leader in providing integrated food production systems for cook/chill, banqueting and retherm applications. Currently, Alto-Shaam has locations in Canada, China, France, Germany, Mexico, Russia and the United Arab Emirates.

## ADVANTAGES OF ALTO-SHAAM TECHNOLOGY

Halo Heat<sup>®</sup> achieves remarkably even cooking and holding temperatures by using a thermostatically controlled low-density thermal cable wrapped around the walls of the equipment.

This innovative way of cooking retains more natural product moisture, wastes less product and provides greater yield than traditional cooking methods.

## ECOSMART

Our EcoSmart equipment is proof of our commitment to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products. You can be confident that the company you turn to for unsurpassed quality is also leading the way in solutions that help you keep rising energy costs under control.



Look for our EcoSmart logo on equipment that has been engineered to save operational costs in electrical power consumption or reduced cooking times.



# THE ALTO-SHAAM® STORY

ALTO-SHAAM

CULINARY  INSTITUTE

Alto-Shaam's commitment to quality extends beyond our wide range of outstanding equipment. Educational and culinary training seminars are offered to all segments of the foodservice industry in the Alto-Shaam Culinary Institute as well as through our global network of demonstration kitchens. From basic to advanced cooking techniques and technologies, Alto-Shaam is committed to providing our customers with viable and cost-effective solutions and world class resources.

## TECHNICAL RESOURCES

Alto-Shaam's commitment to customer satisfaction doesn't stop at manufacturing the highest quality equipment available in the marketplace. Through an ongoing commitment to education and training, the Alto-Shaam Tech Team provides our global service network with all of the technology, tools and experience needed to support our products throughout the world. We are at your service.

## A TASTE OF ALTO-SHAAM®

### CONQUER YOUR COOKING CHALLENGES

Fresh ideas are key ingredients to great food. Join us for A Taste of Alto-Shaam culinary event near you. Learn new tricks that you can put to work right away in your kitchen. Share ideas and challenges with your peers and culinary experts.

The Alto-Shaam culinary team offers a customized, hands-on product experience, expert advice, and quality food. We are here to provide customizable solutions designed specifically for your needs.

At Alto-Shaam, we pride ourselves on our rich history of cooking firsts. Learn about our commitment to quality and the relentless pursuit of helping to make your business more successful.

Experience A Taste of Alto-Shaam. Register for this free culinary event at [www.alto-shaam.com/taste](http://www.alto-shaam.com/taste).





Combitherm® combi oven technology eliminates the need for two, or even three, separate pieces of equipment. Just the push of a button transforms the Combitherm into a steamer, convection oven, or a combination of both. Rethermalize plated meals to proper serving temperature without loss of quality or presentation. From quick steaming to baking and from roasting to poaching, if it needs to be cooked, Combitherm is the tool to do it.

Plus, CT Express™ and CT PROformance™ models with touchscreen control can be ordered with the CombiSmoke® option. Hot- or cold-smoke your favorite foods with real wood. When you're finished, a single cleaning cycle removes all smoke odor and residue from the oven cavity. And now, it can all be done with a level of speed and precision never before seen in combi oven technology.

### **PROTOUCH™ CONTROL TECHNOLOGY**

A simple and intuitive, graphics-based control panel commands all cooking functions ranging from single-touch menu selection to professional mode. The five-speed auto-reversing fan provides excellent baking results. And, with multi-shelf timers standard on all units, manage cooking times for multiple items in the oven at once.

### **PROPOWER™ COOKING WITH INCREASED PRECISION**

For those kitchens that demand a lot from their ovens, the PROpower control offers a faster recovery time than comparable models so you won't have to wait as long for your oven to reach temperature. The PROpower\* turbo function allows food to be cooked up to 60% faster than traditional methods, allowing for increased production, efficiency, and performance. Gain optimal precision over your food – with the Absolute Humidity Control™ system and fan speed settings, you have more control than ever before.

*\*No-cost option on electric models.*



# COMBITHERM® OVENS



SHOWN WITH OPTIONAL  
CUSTOM COLOR

**CTX4-10E, CTX4-10EC, CTX4-10EVH**  
5 Full-Size Pans (GN 1/1)  
10 Half-Size Sheet Pans\*

**CTP6-10E, CTP6-10EVH, CTP6-10G**  
**CTC6-10E, CTC6-10EVH, CTC6-10G**

7 Full-Size Pans (GN 1/1)  
7 Half-Size Sheet Pans\*



SHOWN WITH  
OPTIONAL STAND



**CTP10-10E, CTP10-10EVH, CTP10-10G**  
**CTC10-10E, CTC10-10EVH, CTC10-10G**

11 Full-Size Pans (GN 1/1)  
11 Half-Size Sheet Pans\*

**CTP7-20E\*\*, CTP7-20EVH, CTP7-20G\*\***  
**CTC7-20E, CTC7-20EVH, CTC7-20G\*\***

16 Full-Size Pans (GN 1/1)  
8 Full-Size Sheet Pans\*  
(Shown as stacked version)



**CTP10-20E, CTP10-20EVH, CTP10-20G\*\***  
**CTC10-20E, CTC10-20EVH, CTC10-20G**

22 Full-Size Pans (GN 1/1)  
11 Full-Size Sheet Pans\*

**CTP20-10E, CTP20-10G**  
**CTC20-10E, CTC20-10G**

20 Full-Size Pans (GN 1/1)  
20 Full-Size Sheet Pans\*



**CTP20-20E, CTP20-20G**  
**CTC20-20E, CTC20-20G\*\***

40 Full-Size Pans (GN 1/1)  
20 Full-Size Sheet Pans\*

\* ON WIRE SHELVES ONLY. ADDITIONAL SHELVES REQUIRED.  
\*\* THIS OVEN HAS EARNED AN ENERGY STAR® RATING  
FROM THE ENVIRONMENTAL PROTECTION AGENCY.





## **FOUR OVENS IN ONE: FOUR FOODS, TEMPERATURES, FAN SPEEDS AND TIMES IN ONE OVEN**

Imagine the flexibility to control temperature, fan speed and time in multiple, independent oven chambers all in one small 21" (533mm) footprint.

The Vector Multi-Cook Oven is a revolution in cooking technology, featuring exclusive Structured Air Technology™ that delivers high-velocity, focused heat for faster more even cooking than convection ovens. Save time without watching and rotating pans. Cook what you want, when you want it.

**Unmatched flexibility to simultaneously cook a variety of foods** with no flavor transfer in two, three or four oven chambers

**Control temperature, fan speed and time** in each individual oven chamber

**Superior cooking evenness and food quality** delivered by Structured Air Technology

**Cook up to 2X more food** than a traditional convection oven

**Labor savings with a simple operation**

**Place anywhere** with a small, 21" (533mm) footprint and ventless operation

**Made in the USA** with a commitment to quality

**ISO 9001:2015-certified**



# VECTOR™ MULTI-COOK OVENS

## VMC-H4

4 half-size sheet pans  
(1 per chamber)

## VMC-H4H

4 full-size pans (GN 1/1)  
(1 per chamber)



## VMC-H3

3 half-size sheet pans  
(1 per chamber)

Stackable over another VMC-H3

## VMC-H3H

3 full-size pans (GN 1/1)  
(1 per chamber)

Stackable over another VMC-H3H

## VMC-H2

2 half-size sheet pans  
(1 per chamber)

Stackable over VMC-H3 or VMC-H4

## VMC-H2H

4 full-size pans (GN 1/1)  
(1 per chamber)

Stackable over VMC-H3H or VMC-H4H





## STILL THE PROVEN LEADER IN LOW-TEMPERATURE COOK & HOLD OVEN TECHNOLOGY

- Energy-efficient Halo Heat® technology
- No hood required
- Food-safe cooking at 95% to 100% natural humidity
- Naturally tenderizes proteins
- Higher quality food production and reduced shrinkage through the retention of product moisture, protein, vitamins, and minerals
- Overnight cooking capability reduces labor costs
- Static cooking and holding environment increases food quality and product holding life
- Serves double duty as a heated holding cabinet during service

From low-temperature braising to roll-up-your-sleeves barbeque ribs, you'll get a full range of quality and performance with Halo Heat low-temperature Cook & Hold ovens and smokers (*see smokers on page 8*). We're so confident in our product quality that we back it with a lifetime parts warranty on all Halo Heat thermal heating cables. That's added above and beyond our standard warranty.

**Lifetime  
Warranty**

Whether your menu includes prime rib, corned beef, shredded pork or sous vide lamb chops, your signature items will be even bigger stars with Halo Heat. You'll come out way ahead with a promise of higher food yields, less product shrinkage and lower labor and utility costs. And with a full pledge of support from Alto-Shaam's corporate chefs available to assist with suggestions and tips, you can make the best you offer even better.



# Low-Temperature COOK & HOLD OVENS



## 300-TH/III

Single Compartment Compact  
36 lb (16 kg) Capacity  
Deluxe Programmable Controls  
Stackable

## 500-TH SERIES

Single Compartment Compact  
40 lb (18 kg) Capacity  
Simple or Deluxe Programmable Controls  
Under-counter or Stackable



## 750-TH SERIES

Single Compartment  
100 lb (45 kg) Capacity  
Simple or Deluxe Programmable Controls  
Under-counter or Stackable

## 1000-TH SERIES

Single Compartment  
120 lb (54 kg) Capacity  
Simple or Deluxe Programmable Controls  
Stackable



1000-TH-I



1200-TH/III

## 1000-TH & 1200-TH SERIES

Double Compartment  
240 lb (109 kg) Total Capacity  
120 lb (54 kg) per Compartment  
Simple or Deluxe Programmable Controls





The Alto-Shaam® Smoker combines all that made the Cook & Hold a kitchen icon with the addition of real wood smoke. Smoking continues to grow in popularity and provides an exciting flavor profile addition to menu offerings in all types of foodservice operations. Maximize flavor profiles without added sodium, fat and sugar.

### **COLD-SMOKING**

Even though the Alto-Shaam Smoker is an oven, it doesn't need to be hot to work wonders. Turn off the heat and let the smoker give even your most delicate food items that perfect smoky flavor. Cold-smoke seafood, sauces and cheeses for a unique taste and signature flavor profile.

### **ECONOMICALLY SMART**

Alto-Shaam Smokers have many energy-saving benefits:

- Cook an entire load of food using less than \$1 of electricity
- Smoke your own food for up to half the price of purchasing pre-smoked food
- Since little external heat is generated from the Smokers, kitchens stay cooler reducing heat load and demand on ventilation and HVAC
- It cooks during off hours so you don't have to, allowing you to control labor costs



# SMOKER OVENS

## 767-SK SERIES

Cook/Hold/Smoke  
Single Compartment  
100 lb (45 kg) Capacity  
Simple or Deluxe Programmable Controls  
Under-counter or Stackable



## 1767-SK SERIES

Cook/Hold/Smoke  
Double Compartment  
100lb (45 kg) Capacity per Compartment  
Simple or Deluxe Programmable Controls



## 1000-SK SERIES

Cook/Hold/Smoke  
Single Compartment  
120 lb (54 kg) Capacity  
Simple or Deluxe Programmable Controls  
Stackable Design



## 1000-SK-I

Cook/Hold/Smoke  
Double Compartment  
120 lb (54 kg) Capacity per Compartment  
Simple Control



*SHOWN WITH OPTIONAL  
BURGUNDY EXTERIOR*

## 1200-SK/III

Cook/Hold/Smoke  
Double compartment  
120 lb (54 kg) Capacity per Compartment  
Deluxe Programmable Control





The Alto-Shaam® Platinum Series gas and electric convection ovens offer the fast and efficient baking and roasting capabilities of convected air, with easy-to-use controls. The Platinum Series gas oven features a unique, transverse-flow burner system producing rapid heat recovery for maximum efficiency and uniform flow, resulting in even cooking without the need to rotate pans. Controlled velocity air also enhances product finish without loss of food quality.

#### **INNOVATIVE DOOR DESIGN**

Innovative doors with a cool-to-the-touch handle, are built to last. Steel-frame hung doors don't sag. Adjustable door rollers ensure they always open and close together without popping open.

#### **SPACE-SAVING FOOTPRINT**

If you need a convection oven and want the versatility of a combi oven but don't have the space, we have the answer for you — stack a Combitherm® oven on top of your convection oven. Get twice the cooking power without making space for two ovens.



# CONVECTION OVENS

## ASC-2E & ASC-2E/E

Electric Oven  
27 lb (12 kg) Capacity  
9 Half-Size Sheet Pans  
Manual or Electronic Controls



## 2-ASC-2E/STK & 2-ASC-2E/STK/E

Two Stacked Electric Ovens  
27 lb (12 kg) Capacity per Oven  
9 Half-Size Sheet Pans per Oven  
Manual or Electronic Controls



## ASC-4E & ASC-4E/E

Electric Oven  
72 lb (33 kg) Capacity  
12 Full-Size Sheet Pans  
Manual or Electronic Controls



## 2-ASC-4E/STK & 2-ASC-4E/STK/E

Two Stacked Electric Ovens  
72 lb (33 kg) Capacity per Oven  
12 Full-Size Sheet Pans per Oven  
Manual or Electronic Controls



## ASC-4G & ASC-4G/E

Propane or Natural Gas Ovens  
72 lb (33 kg) Capacity  
12 Full-Size Sheet Pans  
Manual or Electronic Controls



## 2-ASC-4G/STK & 2-ASC-4G/STK/E

Two Stacked Propane or Natural Gas Ovens  
72 lb (33 kg) Capacity per Oven  
12 Full-Size Sheet Pans per Oven  
Manual or Electronic Controls





Both gas and electric models make maximum visual impact with their large glass doors and European-styling for theater-effect food production.

### **AR-7E ELECTRIC ROTISSERIE OVEN**

Rotisseries are a big customer draw because of their visual appeal. Featuring a combination of high-velocity convection and radiant heat technologies, the Alto-Shaam electric rotisserie oven provides a choice of single- or dual-stage cooking to enhance cooking speed and product finish. With an optional programmable control, this dynamic, high-production oven is designed for countertop placement, double stacked, or stacked with the matching AR-7H holding cabinet.

### **AR-7EVH ELECTRIC ROTISSERIE OVEN WITH VENTLESS HOOD**

You can also showcase the Alto-Shaam rotisserie without an expensive hood. This self-contained rotisserie oven venting system is fully tested and listed by Underwriters Laboratories for both safety and sanitation. Factory installed directly on the top of the AR-7E, a high-powered CFM fan draws steam and fumes from the rotisserie cavity, through the hood intake and filtration system, trapping grease-laden vapor, odor and smoke.



*AR-7EVH SHOWN WITH  
OPTIONAL BURGUNDY COLOR  
AND WITH MATCHING  
AR-7H HOLDING CABINET*

### **AR-6G VERTICAL GAS ROTISSERIE OVEN**

Your birds, ribs or any other rotisserie fare are displayed as six horizontally positioned skewers rotate in unison in front of an open flame and cast iron thermal tiles that provide efficient heat retention. The AR-6G is simple to disassemble and clean with easy-to-remove skewers, full-access glass doors, and a removable stainless steel drip pan for easy cleanup. A full complement of optional accessories is also available to support a diverse menu offering.

### **AR-7E/GC GREASE COLLECTION SYSTEM**

Convenience, safety, grease collection and removal are combined in a compact and unique mobile design. Collect and transport grease and chicken by-products in this self-contained collection cart created specifically for use with the AR-7E rotisserie oven.



# ROTISSERIE OVENS

## AR-6G

Natural or LP Gas  
6 Skewers  
36 to 42 Whole Chickens



## AR-7E

Electric  
7 Skewers  
21 to 28 Whole Chickens  
Reach-in or Pass-through



## AR-7H

Matching Holding Cabinet  
Lighted Display with Shelves  
Reach-in or Pass-through



## AR-7EVH

AR-7E Electric Rotisserie Oven with Ventless Hood  
Self-Contained Oven Venting System  
Fully Tested & Listed by UL  
Reach-in or Pass-through



## AR-7E/GC

Mobile Self-Contained  
Grease Collection System





There's more to hot food holding than just keeping food hot. Alto-Shaam® Heated Holding Cabinets, with Halo Heat® technology, support any type of food operation by extending the holding life a wide variety of products. Heated Holding Cabinets are a time-management aid, supporting food production and extending preparation times outside of peak production hours while maintaining food at its highest possible quality during prolonged holding.

### HEATED HOLDING CABINETS

Mainstays for every foodservice operation, Alto-Shaam Heated Holding Cabinets maintain precise temperatures with no forced convection air or harsh heating elements. The closed static environment needs no added humidity and food maintains its own natural moisture for hours with no danger of overcooking or drying out.



#### 300-S SERIES

Single Compartment  
36 lb (16 kg) Capacity  
3 Full-Size Pans (GN 1/1)  
Simple Control  
Portable and Stackable Design

#### 500-S SERIES

Single Compartment  
60 lb (27 kg) Capacity  
6 Full-Size Pans (GN 1/1)  
Simple or Deluxe Controls  
Under-counter or Stackable



#### 750-S SERIES

Single Compartment  
120 lb (54 kg) Capacity  
10 Full-Size Pans (GN 1/1)  
Simple or Deluxe Controls  
Under-counter, Pass-through or Stackable



# HOLDING CABINETS



1000-S

## 1000-S SERIES

Single Compartment  
120 lb (54 kg) Capacity  
8 Full-Size Sheet Pans  
Simple or Deluxe Controls  
Stackable

## 1000-UP SERIES

Double Compartment  
120 lb (54 kg) Capacity per Compartment  
16 Full-Size Sheet Pans  
Simple or Deluxe Controls



1000-UP



1200-S

## 1200-S SERIES

Single Compartment  
192 lb (87 kg) Capacity  
16 Full-Size Pans (GN 1/1) or  
16 Full-Size Sheet Pans\*  
Simple or Deluxe Controls  
Stackable

## 1200-UP SERIES

Double Compartment  
120 lb (54 kg) Capacity per  
Compartment  
32 Full-Size Pans (GN 1/1) or  
32 Full-Size Sheet Pans\*  
Simple or Deluxe Controls



1200-UP

SHOWN WITH DELUXE  
CONTROL AND UNIVERSAL  
ANGLE SHELVES

\* ON WIRE SHELVES ONLY. ADDITIONAL SHELVES REQUIRED.



## DRAWER WARMERS

As one of the most abused pieces of equipment in the kitchen, these units are overbuilt to reflect the highest level of durability. Alto-Shaam® Drawer Warmers are available in one-, two- or three-drawer configurations, in standard or narrow widths. Alto-Shaam Drawer Warmers can fit anywhere you need production items held hot and within reach.



### 500-1D, -2D, -3D SERIES

One-, Two- or Three-Drawers  
36 lb (16 kg) Capacity per Drawer  
1, 2 or 3 Full-Size Pans (GN 1/1)  
Stackable Design

### 500-1DN, -2DN, -3DN SERIES

Narrow configuration  
One-, Two- or Three-Drawers  
41 lb (19 kg) Capacity per Drawer  
1, 2 or 3 Full-Size Pans (GN 1/1)  
Stackable Design



## COMBIMATE® COMPANION WARMERS

Working seamlessly with your Combitherm® or QuickChiller™ bulk food production or plated trolley racks, Alto-Shaam CombiMate Companion Warmers keep food hot and fresh with gentle heat and no added moisture. Available in both stationary and mobile configurations, these heated holding units provide food staging when and where you need it.



### 20-20MW & 20-20W

480 lb (218 kg) Capacity  
Mobile or Stationary  
Basic or Deluxe Controls  
Compatible with  
Combitherm 20-20 Series and  
Quickchiller QC2-100



# HOLDING CABINETS

## MOBILE BANQUET CARTS

Whether on-site or off premise, plated function or buffet, Alto-Shaam® Mobile Heated Banquet Carts are built to handle your most challenging events. With heavy-duty construction, dense thermal insulation, and top-mounted controls, our heated banquet carts are built to work the same long, tough hours you do.

### 1000-BQ2/96

- 96 Plated Meals with 10" (254 mm) Diameter with Covers
- 80 Plated Meals with 10-3/4" (273 mm) Diameter with Covers



SHOWN WITH  
OPTIONAL SPLIT DOOR



### 1000-BQ2/128

- 128 Plated Meals with 10" (254 mm) Diameter with Covers
- 96 Plated Meals with 10-3/4" (273 mm) Diameter with Covers

### 1000-BQ2/192

- 192 Plated Meals with 10" (254 mm) Diameter with Covers
- 160 Plated Meals with 10-3/4" (273 mm) Diameter with Covers

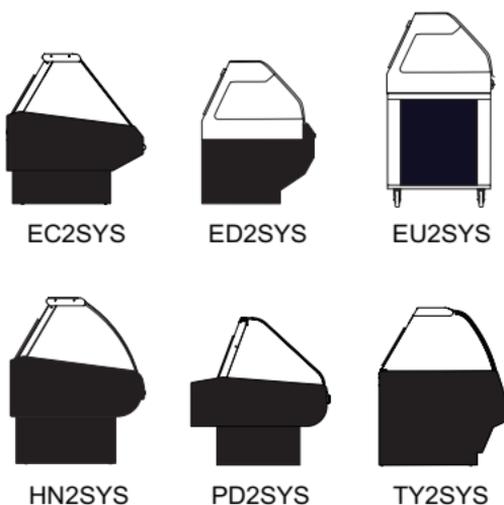




Heated display is a science, combining technology and design in a fixture that will promote quality to your customers. The gentle, uniform heat source provided by Alto-Shaam® Heated Display Cases provides better product moisture retention and the longest possible holding life for your displayed food. Extended holding time also provides less product waste and the ability to offer your customers a fresher product taste and appearance.

**By eliminating water, you eliminate all water-related costs, including installation plumbing, sanitation, service and maintenance, not to mention the ongoing utility costs.**

Alto-Shaam cases match most common refrigerated display profiles, allowing continuity of display components. Butting kits are available for a seamless look from case to case. And, without space-consuming or expensive plumbing, the area under the display is free for convenient storage. All this means that a complete hot food program can be installed in as little as 9.7 ft<sup>2</sup> (0.90116 m<sup>2</sup>) of operating space.



# HEATED DISPLAY CASES

AVAILABLE IN 4' (1219 mm), 6' (1829 mm), AND 8' (2438 mm) LENGTHS



EC2-96 &  
EC2SYS-96 SHOWN

## EC2 SERIES

Flat Glass Front  
Full-Size, Half-Size & Third-Size  
Pan Configurations

**ED2 SERIES**  
Curved Glass Front  
Full-Size, Half-Size &  
Third-Size Pan Configurations



ED2-48 &  
EC2SYS-48 SHOWN



EU2SYS-48 SHOWN

## EU2SYS SERIES

Curved Glass Front with mobile case  
will accommodate choice of equipment  
(750-TH-II, 750-S, or 500-2D)  
Full-Size, Half-Size &  
Third-Size Pan Configurations

**HN2 SERIES**  
Curved Glass Front  
Full-Size, Half-Size &  
Third-Size Pan  
Configurations



HN2-72 & HN2SYS-72 SHOWN



PD2SYS-72 SHOWN

## PD2SYS SERIES

Curved Glass Front on Pedestal Base  
Full-Size, Half-Size &  
Third-Size Pan Configurations

**TY2-SERIES**  
Curved Glass Front  
Full-Size, Half-Size &  
Third-Size Pan Configurations



TY2-72 & TY2SYS-72 SHOWN



ED2SYS-48/2S SHOWN

## ED2/2S SERIES

Curved Glass Front  
Multi-Shelf  
Self-Service



Heated merchandisers from Alto-Shaam® are designed and built with food quality in mind. When the food is good, the sales are great. All Alto-Shaam Merchandisers keep food hot, fresh, and looking and tasting great with adjustable, independent shelf controls to keep food at optimum quality regardless of packaging. And because they use radiant Halo Heat® technology, our merchandisers will keep your product moist, providing longer shelf life, less waste and higher profits.

**ITM2 SERIES**

Mobile Island Merchandiser  
Free-standing  
Standard or Deluxe Configuration  
5.9 or 9.2 ft<sup>2</sup>  
of Heated Surface



**HSM SERIES**

Heated Shelf Merchandiser  
Free-standing or Countertop  
Three or Five Self-Serve Glass Shelves

**HFT2 SERIES**

Hot Food Table  
Countertop or Free-standing  
Standard or Deluxe Configurations  
3, 4 or 5 Full-size Pan Capacity



**PIZZA HOLDING CABINET**

With a clear door to prominently display your product, the Pizza Holding Cabinet is designed for countertop display or mobile transport of foods while holding at the ideal temperature.



**500-PH/GD**

Holds up to thirteen 16" (406 mm) Pizzas



# MERCHANDISERS

## HEATED CARVING STATIONS

Portable Heated Carving Stations keep the product hot while maximizing visual appeal. Carving stations can stand alone or can be paired with the matching Cook & Hold oven or Heated Holding Cabinet as a self-contained mobile carving system.

While many carving stations rely solely on old-fashioned heat lamps, Alto-Shaam's Heated Carving Stations keep food warmed from below and above. Soft, gentle Halo Heat radiates from the carving shelf surface, while ambient surface lamps effectively maintain temperature from above, without further cooking or drying out the food. Optional decorative glass breath guards also are available.



### CS SERIES

Carving Station

Single or Double Lamp Assembly  
With or Without Breath Guard

35 lb (16 kg) or 70 lb (32 kg) Capacity

## HEATED THERMAL SHELVES

Add an upscale look to your countertop food display with a hot food holding module that allows you to combine your own solid surface material with a Halo Heat, base-heated, drop-in thermal shelf for a perfect countertop blend. The adjustable thermostat provides optimal temperature flexibility and maintenance for serving or carving and can be built into any new or existing service line.



### HFM-SERIES

Hot Food Module

24-, 30-, 48- & 72-inch Length

Must Provide Your Own Solid  
Surface Material





Inside Alto-Shaam® Drop-In Food Wells, gentle Halo Heat® technology surrounds each heated food well with precisely controlled, even heat so there are no long recovery times or extreme temperature swings. These drop-in wells easily fit into any buffet service counter, prep station, or chef's table.

### HOT FOOD WELLS

Halo Heat Drop-in Hot Wells offer longer holding capability without the hazards and costs associated with steam-heated equipment. A simple electrical hookup is all you need, with no water, plumbing or water-related installation or service costs. The individual wells have optional independent controls to hold food at a precise temperature, allowing for additional versatility in holding options. The coved well design makes it easy and convenient to clean these wells after use. And, the wide flange option provides a décor match capability with Alto-Shaam refrigerated drop-in food wells.

### ROUND SOUP WELLS

Alto-Shaam Drop-in Round Wells are available in 7-quart (6.6 liter) or 11-quart (10.4 liter) sizes. Thermally insulated construction reduces heat transfer to surrounding counter surface areas. Each model is equipped with an adjustable thermostat to provide optimal holding temperatures and prevent overcooking or scorching of food that is associated with traditional soup wells.

### COLD WELLS

Refrigerated food wells use reliable and proven cold wall technology. There is no forced air curtain over the food surface to dry it out, so food stays fresher and at proper refrigerated temperatures. Cold wells are available in sizes ranging from a single, full-size hotel pan, up to six pans, with self-contained or remote compressor options.



# Drop-in FOOD WELLS

## HW-SERIES

### Drop-in Hot Wells

1 to 5 Full-Size (GN 1/1)  
Accommodates  
2" (51 mm), 4" (102 mm) or  
6" (152 mm) Deep Pans

**Versatile:** Display many combinations of full-size, half-size, and third-size pans in one hot well.

### Individual well option (HWI)

Individual wells with independent controls

### Hot Wells with Large Flange (HWLF)

Matches Alto-Shaam Cold Well flange profiles

### Slimline Hot Wells (HWIS):

Accommodate 2 or 3 full-size hotel pans in a narrow footprint. Available in 6" (150 mm) depth.



300-HW/D4  
(PANS NOT INCLUDED)



100-HW/D443  
(PANS NOT INCLUDED)



500-HWLF/D4



200-HWI/D4



300-HWIS



700-RW

## RW-SERIES

### Round (Soup) Well

700-RW: 7 quart (6.6 liter) Capacity

1100-RW: 11 quart (10.4 liter) Capacity

## CW-SERIES

### Cold Well

1 to 6 Full-Size (GN 1/1)

Self-Contained or  
Remote Options

Matches Alto-Shaam's  
HWLF Flange Profiles



400-CW



Imagine being able to quickly cool down food to be handled by staff. Reduce daily production times and requirements by producing food up to five days in advance and simply rethermalizing based upon demand. With a variety of models available in both self-contained and remote configurations, QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/ FDA code requirements.

Multiple modes or pre-programmed menu selections provide ideal chilling conditions based upon the type and density of food. And with the optional, removable probe, you can be sure that your food is at the precise temperature you need it to be, whenever you need it.

The QuickChiller operates with an intuitive touchscreen control and four operational modes, including: Soft Chill for less dense items, Hard Chill and Quick Freeze for items of greater density, and a refrigerated hold mode that automatically maintains ideal refrigerated or frozen temperatures. Used in conjunction with Combitherm® production technology, the Alto-Shaam® QuickChiller allows any size operation the means to implement a proper and successful cook/chill system.



# QUICKCHILLER™

## QC3-3

Under-Counter Self-Contained Chiller  
Chills 3 Full-Size Pans (GN 1/1)  
One Product Temperature Probe



## QC3-20

Self-Contained Worktop with Backsplash  
Chills 9 Full-Size Sheet Pans or  
5 Full-Size Pans (GN 1/1)  
One Product Temperature Probe

## QC3-40

Self-Contained Floor-Standing  
Chills 20 Full-Size Pans (GN 1/1)  
Three Product Temperature Probes



## QC3-100 & QC3-100 REMOTE

Roll-in  
Chills 40 Full-Size Pans (GN 1/1)  
Three Product Temperature Probes  
Roll-in Rack Management  
Self-Contained or Remote





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